

22 February 2004

Norwegian Dream

Corrective Action Log USPH inspection 02/08/04

Item #	Description	Corrective action
1	<b>The Sports Bar:</b> The dish wash temperature gauges were not visible due to condensation within the glass. The data plate listed the final rinse temperature range of 160-180 degrees Fahrenheit. Range gauge should read from 180-194 degrees Fahrenheit.	<b>Gauges will be changed, and calibrated. Correct data plates listed.</b>
2	<b>In Trattoria galley:</b> A foam gasket protruded from the seam between the cuber and bin of the ice machine. The drain line from the cuber tray exited through the ice bin. The drain line had been spliced in numerous areas, making the area difficult to clean.	<b>The foam gasket that protruded from the seam between the ice machine and the bin has been cut off. Re-sealed the area with food grid silicon.</b>
3	<b>Trattoria Galley:</b> A foam gasket protruding from the seam between the cuber and bin of the ice machine was deteriorated and flaking into the bin. The drain line was slightly soiled with a black mold.	<b>The foam gasket that protruded from the seam between the ice machine and the bin has been cut off, re-sealed the area with food grid silicon. The drain line was pulled out and soaked in ice machine cleaner. Ice machines are scheduled to be inspected and cleaned every month in the Amos-w, special attention will be given to the drain lines.</b>
4	<b>Trattoria Galley:</b> The final rinse gauge of the glass wash was not working.	<b>Checked and corrected</b>
5	<b>Trattoria Galley:</b> Two toasters on the service counter have not been used for over a year. These toasters should be removed during the next dry dock.	<b>The toasters are removed.</b>
6	<b>Potable water backflow prevention:</b> Potable backflow preventers are inspected annually but the result of the inspection and the date are not recorded in the backflow prevention log.	<b>The big back flow preventers are tagged, and logged in Amos-W. The small back flow preventers are recorded in the backflow prevention log.</b>

7	<b>Potable water production:</b> The free chlorine residual was not recorded every four hours during the production in the months of September through November. This item has been corrected.	<b>This item was corrected from November</b>
8	<b>Potable water Distribution:</b> The distribution back up-pump on the chlorine injection system was broken and not operational. This item was repaired during the inspection. There are two chlorine injection systems with two pumps each (lower and upper loops) it was unclear which tank served which loop due to the various labels on the tank.	<b>Corrected same day as inspection</b>
9	<b>Child Activity Center:</b> the staff uses the same toilet as the children.	<b>Item corrected, Staff were advised to use Toilet outside Trattoria Restaurant Dk-11. Sign made and installed saying children only</b>
10	<b>Integrated Pest Management:</b> Documentation of the night-time inspections were not available.	<b>Correction was made.( Barrie Clarke to suggest further action.)</b>
11	<b>Bell Box Deck 6 Aft Port:</b> The Dish wash Upper Final Rinse Spray appeared to be steam, and did not provide a fan spray pattern to cover the whole dish. The final rinse temperature gauge reads 200 F and the temperature on the Dish was recorded at 180 F.	<b>Corrected. Moved the pocket for temperature sensor away from the tank and closer to the final rinse area on the supply pipe. This was done to reduce the variation of gauge reading and actual reading.</b>
12	<b>Bell box on deck 6 aft, port side:</b> The data plate recorded the final rinse temperature gauge requirement to be at 160 F to 180 F.	<b>Correct data plate listed.</b>
13	<b>Observatory Bar:</b> Four previously cleaned snack bowls were observed soiled in the clean side of the dish wash area.	<b>Corrected. Better supervision and training will be put in place.</b>

14	<b>Observatory Bar:</b> The foam sealant protruding between the seam of the cuber and bin of the ice machine was difficult to clean.	<b>Corrected. The foam gasket that protruded from the seam between the ice machine and the bin has been cut off, re-sealed the area with food grid silicon.</b>
15	<b>Observatory Bar:</b> The cuber area of the ice machine was soiled.	<b>Corrected. Ice machine was cleaned with recommended ice machine cleaner. Ice machines are scheduled to be inspected and cleaned every month in Amos-W</b>
16	<b>Medical:</b> A four hour GI Report was not submitted for the cruise ending 02/08/2004. one additional reportable passenger case was not noted in the GI logs and reported to the medical after the 24 hour report was submitted.	<b>This was due to oversight of new employee. The logs &amp; reporting system will be monitored. Employees are trained on procedure.</b>
17	<b>Main Galley Deck 9- Ware wash:</b> The mounted ware wash gauge on the flight type dishwasher was not operating at the time of the inspection. The final rinse temperature was 172 Degrees F and 174 degrees F with a maximum registering thermometer.	<b>Corrected. Changed solenoid valve for operating water. Changed and calibrated thermometers</b>
18	<b>Main Galley Deck 9, Ware-wash:</b> The mounted final rinse temperature gauge on the glass wash read in excess of 210 degrees. The measured final rinse temperature was 174 degrees F on two separate tests. The mounted final rinse temperature gauge is in excess of 16 Degrees out of calibration.	<b>Gauges will be changed and calibrated.</b>
19	<b>Main Galley Deck 9, Terraces Pantry:</b> A small rust streak was noted in the bin of the ice machine.	<b>Corrected. The frame on the ice machine has been scrapped and re-painted. Regular cleaning is logged once a week. Ice machines are scheduled to be inspected and cleaned inside every month in the Amos-W. Also cleaned on weekly basis by the sanitation department.</b>

20	<b>Main Galley Deck 9 Terraces Pantry.:</b> Some rusting was noted in the technical compartment of the ice machine.	<b>Corrected. The frame on the ice machine has been scrapped and re-painted. Regular cleaning is logged once a week. Ice machines are scheduled to be inspected and cleaned inside every month in the Amos-W. Also cleaned on weekly basis by the sanitation department</b>
21	<b>Main Galley Deck 9, Roast station:</b> Four hinges were noted missing on the large hot-holding unit.	<b>Corrected</b>
22	<b>Main Galley Deck 9:</b> A profile strip was noted separating from the bulkhead at the top of the hot-holding unit.	<b>Corrected</b>
23	<b>Main Galley Deck 9, Roast station:</b> a worn/split gasket was observed on the door of the convotherm oven B.	<b>Corrected and changed to new gasket</b>
24	<b>Main Galley, Pot wash:</b> No data plate was found on the pot wash.	<b>Corrected, a new data plate has been made</b>
25	<b>Main Galley, Four Seasons ware wash:</b> A significant amount of scaling was noted on the interior of the Glass wash.	<b>Corrected, Scaling was removed by using lime scale remover. We will continue to inspect and maintain these machines. A cleaning log is maintained on a weekly basis.</b>
26	<b>Crew Galley- cold buffet:</b> A large convotherm oven was noted out of order since December 2003. According to ship's management, this item is no longer needed and is due to be removed at dry-docking 2004.	<b>As per Executive chef the oven will be removed during dry-dock</b>
27	<b>Crew Galley:</b> A small amount of dried food debris was noted on the backside of the turning handles of the tilting pans. This food appears to be older than one day.	<b>Corrected during the inspection. Continuous training and supervision of the staff will be enforced.</b>
28	<b>Crew Galley:</b> A gap was noted on the side of the seam of the center soup kettle.	<b>Corrected, gap was sealed</b>

<b>29</b>	<b>Officers' Mess:</b> The Vitality Juice machine was soiled around the tubing clips in the technical compartment.	<b>Corrected, cleaning and supervision will be enforced.</b>
<b>30</b>	<b>Provisions – Butcher shop:</b> A small amount of paint was chipping on the deck in the poultry thaw box.	<b>Corrected, this area has been painted</b>
<b>31</b>	<b>Provision area:</b> A profile strip was noted separating from the lower areas of the bulkhead between the cold cut and meat thaw boxes. A profile strip was noted separating from the bulkhead near the door on the interior side of the thawing box.	<b>Corrected</b>